

New Orleans Style Fried Chicken

with Creole Aioli

Submitted by: Kathleen Johnson



6 Servings

- 6 **Pilgrim's Pride** boneless, skinless split chicken breasts
- 1½ cups all-purpose flour, divided
- ½ cup dried bread crumbs
- ½ cup grated Parmesan cheese
- 2 tablespoons Creole or Cajun seasoning
- 3 tablespoons chopped fresh parsley
- 2 eggs, lightly beaten
- 2 tablespoons milk
- ½ teaspoon salt
- ½ teaspoon black pepper
- Vegetable oil

Creole Aioli:

- 1 cup mayonnaise
- ½ cup finely chopped scallions (green onions, including tops)
- 3 tablespoons Creole Mustard (Spicy Brown Mustard may be substituted)
- 1 tablespoon minced garlic
- ¼ teaspoon freshly ground pepper

Rinse chicken breasts and pat dry. Lightly coat chicken with 1 cup of the flour, shaking off excess. Set aside.

Combine remaining ½-cup flour, bread crumbs, Parmesan cheese, Creole seasoning and parsley in shallow dish. Place eggs, milk, salt and pepper in a separate shallow dish and beat lightly to combine. Dip each chicken breast in egg mixture, allowing excess to drip off, then dredge in bread crumb mixture, coating completely. Set aside.

Place oil in deep skillet or Dutch oven, filling to about ½-inch depth. Heat to 365°F. When oil reaches temperature, add chicken in a single layer and pan fry about 6 minutes per side or until golden brown and no longer pink inside (160°F on meat thermometer). Remove chicken, drain on paper towels, and keep warm.

To make Aioli, combine all ingredients in small bowl stirring to blend. May be prepared ahead and refrigerated until ready to serve.

To serve, place chicken on platter and serve with Aioli.

Note: To serve as an appetizer or snack, chicken breasts may be cut into strips before breading and pan frying. Serve Aioli as a dip for "chicken fingers".

